

CACIO DI FOGLIANO



Morbidi
SIENA 1925

MORBIDI

Tuscany, Italy

SENSORY PROFILE

Cacio di Fogliano is raw sheep's milk cheese made solely from the Morbidi family's own flock of sheep. The term "fogliano" references the farmstead nature of this special cheese, and is the name of the family's sheepfold. A true taste of their farm's terroir, this simple ancient and elegant recipe punctuates the high quality of diverse grazing grasses and herbs the animals eat, lending the cheese bright, floral and fruity aromas in addition to showcasing the integrity of their raw material. Complex enough as a snack all on its own, or perfect for shaving/ grating over your favorite fresh salads and vegetable dishes.

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| AGED | 60 days |
| WEIGHT | 1.5 kg |
| ITEM NO | FG001 |
| CASE | 4 wheels |

INGREDIENTS:

Raw sheep's milk, salt, rennet.

TRADITION

Synonymous with "eating well," MORBIDI, formerly known as SALCIS, was founded in 1941 during WWII with the goal of unifying the Tuscan salami producers in the Siena area. The Morbidi family, which owns MORBIDI today, traces its ownership back to Armando Morbidi, a founding member of the company and the owner of several shops in Siena since 1925. In the 1960s, the company established its own dairy and began producing Pecorino cheese in the traditional style of Siena. MORBIDI uses only sheep's milk from herds raised in the Siena countryside, and cheese production begins within 24 hours of milking. The rennet is added in small vats, staying true to traditional artisanal methods. Known for its close eye on sustainability and a short supply chain, MORBIDI reflects the family's commitment to preserving their heritage while embracing the future.



REVISED 5/22/2025